Beverly

WEEKDAY WONDERS

1 Course 35 | 2 Course 49 | 3 Course 65

STARTER

Heirloom cherry tomatoes, stracciatella, pesto (v,n)

Boomer Bay oysters, cucumber, watermelon ponzu, yuzu pearl (2pc)

Beef carpaccio, rocket, aged balsamic, pecorino (gf)

MAIN

Casarecce, shimeji mushrooms, pangrattato (v,n)

Grilled barramudi fillet, fennel, pea shoots, salsa verde (gf)

Beverly chop salad, 6 oz shredded chicken, roasted peanuts, garden herbs, cucumber, wombok, sesame dressing, crispy chili (gfo, n)

Steak frites, 7 oz picanha, house fries, bearnaise (gf, dfo) **+30**

SIDES

Organic leaf salad, pecorino, Beverly dressing (v, gf) **+22**

Triple-cooked fries, L24 ketchup (v, vgo, df, gf) **+15**

SWEET

Hazelnut & coffee cremeux, vanilla caramel, coffee butter cookie (n)

Charles Arnaud Reserve 24mth Comte, muscatels, lavosh (v)

Dietary requirements must be communicated prior to your booking for proper arrangements.
a-Australian seafood i-Imported seafood
A discretionary service charge of 7.5% will be applied to groups of 8 or more.